

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y N O A C R
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5. No discharge from eyes, nose and mouth.	p
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Preventing Contamination by Hands	Y N O A C R
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6. Hands clean and properly washed.	p
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7. No bare hand contact with RTE foods or approved alternate method properly followed.	p
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8. Adequate handwashing facilities supplied and accessible.	p
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Approved Source	Y N O A C R
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9. Food obtained from approved source.	p
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10. Food received at proper temperature. p
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11. Food in good condition, safe and unadulterated.	p
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12. Required records available: shellstock tags, parasite destruction. p
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Protection from Contamination	Y N O A C R
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13. Food separated and protected.	p
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14. Food-contact surfaces: cleaned and sanitized.	p
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This item has Notes. See Footnote 1 at end of questionnaire.

15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
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Potentially Hazardous Food Time/Temperature	Y N O A C R
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16. Proper cooking time and temperatures. p
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17. Proper reheating procedures for hot holding.	p
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18. Proper cooling time and temperatures.	p
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This item has Notes. See Footnote 2 at end of questionnaire.

19. Proper hot holding temperatures.	p
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This item has Notes. See Footnote 3 at end of questionnaire.

20. Proper cold holding temperatures.	p
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This item has Notes. See Footnote 4 at end of questionnaire.

21. Proper date marking and disposition.	p
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22. Time as a public health control: procedures and record. p
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Consumer Advisory	Y N O A C R
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23. Consumer advisory provided for raw or undercooked foods. p
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Highly Susceptible Populations	Y N O A C R
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24. Pasteurized foods used; prohibited foods not offered. p
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Chemical	Y N O A C R
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25. Food additives: approved and properly used. p
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26. Toxic substances properly identified, stored and used.	.. p
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Fail Notes | 7-209.11 *Storage-Personal Care Items*
[Employee toothbrush and toothpaste stored on shelf above food prep sink.]

Conformance with Approved Procedures	Y N O A C R
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27. Compliance with variance, specialized process and HACCP plan. p
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GOOD RETAIL PRACTICES

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	Y	N	O	A	C	R
Safe Food and Water						
28. Pasteurized eggs used where required.	p
29. Water and ice from approved source.	p
30. Variance obtained for specialized processing methods.	p
Food Temperature Control						
31. Proper cooling methods used; adequate equipment for temperature control.	..	p	p	..
<i>Fail Notes</i> 3-501.15 <i>Proper cooling methods used for PHF [Noodles cooling in a covered container in Kitchen Refrigerator. Corrected on Site - Removed lid]</i>						
32. Plant food properly cooked for hot holding.	p
33. Approved thawing methods used.	p
34. Thermometers provided and accurate.	p
Food Identification						
35. Food properly labeled; original container.	p
Prevention of Food Contamination						
36. Insects, rodents and animals not present; no unauthorized persons.	p
37. Contamination prevented during food preparation, storage and display.	p
38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored.	p
40. Washing fruits and vegetables.	p
Proper Use of Utensils						
41. In-use utensils: properly stored.	p
42. Utensils, equipment and linens: properly stored, dried and handled.	p
43. Single-use and single-service articles: properly used.	p
44. Gloves used properly.	p
Utensils, Equipment and Vending						
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items	p
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items	p
46. Warewashing facilities: installed, maintained, and used; test strips.	p
47. Non-food contact surfaces clean.	p
Physical Facilities						
48. Hot and cold water available; adequate pressure.	p
49. Plumbing installed; proper backflow devices.	..	p
<i>Fail Notes</i> 5-205.15(B) <i>SWING - Plumbing system maintained in good repair [Hand washing sink in Kitchen is slow to drain.]</i>						
50. Sewage and waste water properly disposed.	p
51. Toilet facilities: properly constructed, supplied and cleaned.	p
52. Garbage and refuse properly disposed; facilities maintained.	p

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Footnote 1

Notes:

Chlorine Sanitizer 50 Parts Per Million

Footnote 2

Notes:

Noodles 86 (cooling < 1hr)

Footnote 3

Notes:

Spaghetti Sauce 175 (Steam Table)

Footnote 4

Notes:

Cheese 28, Bacon 30, Chicken 30 (Walk in Cooler)
Roast Beef 41, Chili 38 (Kitchen Refrigerator)
Tomato Juice 35 (Bar reach in Cooler)
Freezers OK